



Seasons
Greetings



Merry Christmas

AND A

Happy New Year



Here, in this little book, are time-tried, traditional Christmas cookie recipes from many lands. We are sending them to you as a token of our appreciation of your friendship and good will. We sincerely hope they may be a real part of the merriest Christmas that you have ever had.



A Collection of Traditional

Christmas Cookies

CHRISTMAS DREAMS

(30 Cookies)

1/2 cup brown sugar (firmly packed)	1/2 cup butter 1 cup flour, sifted
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Mix first three ingredients by hand to make a crumbly mass. Pat mixture into a square, shallow pan and bake in moderate oven (375°) for 5 minutes.

2 eggs	1/2 tsp. baking powder
1 cup brown sugar	1/4 tsp. salt
1 tsp. vanilla	1 1/2 cups coconut
2 tbsp. sifted flour	1 cup chopped nuts

Beat eggs well, add sugar and vanilla and beat until light and fluffy. Sift flour, baking powder and salt together then sift over nuts and coconut. Add to egg and sugar mixture, and pour over previously baked crust. Bake in moderate oven (350°) for 15 minutes. When cool cut into bars.

CHRISTMAS BALLS

1 pound figs	1/4 c. honey
1 pound dates	1 tbsp. orange juice
1 pound walnuts	

Put first three ingredients through food chopper. Mix with honey and orange juice; shape. Roll in powdered or granulated sugar or ground nuts.

HOLIDAY COOKIES

1/2 c. butter	1 c. candied cherries, cut
1 c. brown sugar	1 c. dates, cut
1 egg	1 c. white raisins
1 1/4 c. sifted all- purpose flour	1/2 c. candied pineapple, cut
1/2 tsp. salt	1 tsp. vanilla
1/2 tsp. soda	
1/4 c. sour milk	
1 c. chopped nuts	

Cream shortening, add sugar and beat until creamy. Add egg, mix thoroughly. Add sifted dry ingredients alternately with sour milk. Add nuts and fruit last. Drop from teaspoon onto ungreased cookie sheet. Bake 10 to 13 minutes at 375° in your oven. Yield: 3 dozen cookies.

CHRISTMAS TREE SUGAR COOKIES

1 c. sugar	1 scant tsp. soda
2 eggs	2 tsp. baking powder
4 tbsp. milk	1/8 tsp. salt
1 1/4 c. sifted all- purpose flour	1 c. butter
	1 tsp. vanilla

Beat together sugar, eggs, and milk. Work shortening into sifted flour with soda, baking powder, and salt as for pie crust, add vanilla. Refrigerate dough 2-3 hours. Roll out, shape into fancy shapes and bake in oven at 400° for 10-12 minutes. Decorate with colored sugars or icing.



ALMOND SLICES

3 eggs, well beaten	2 tsp. soda
1 c. brown sugar	1/4 c. blanched
1 c. white sugar	almonds
1 1/2 c. melted	5 1/2 c. sifted all-
shortening (use	purpose flour
1/2 butter)	1/2 tsp. salt
2 tsp. cinnamon	

Mix ingredients in the given order. Form loaf and chill thoroughly overnight, if possible. Slice in thin slices. Bake in oven on ungreased cookie sheet at 400°-425° for 8 to 10 minutes. Yield: 5 dozen cookies.

ORANGE DROPS

(48 cookies)

1/2 cup shortening	2 1/2 cups flour, sifted
1 cup sugar	1 1/2 tsp. baking
2 eggs	powder
1 tbsp. grated	1/2 tsp. salt
orange rind	1/2 cup chopped nuts
1/2 cup orange juice	

Blend shortening, sugar, salt and eggs; add grated orange rind and juice. Sift dry ingredients together and add gradually. Stir in nuts and blend well. Drop by teaspoonfuls on greased cookie sheet and bake in moderate oven (375°) 15 to 20 minutes or until delicately brown. Cover cookies with orange icing while they are still warm.

APPLE SPICE BARS

1/2 c. shortening	1 1/2 tsp. cinnamon
1 c. sugar	1 tsp. nutmeg
1 egg	2 tbsp. cocoa
1 teaspoon vanilla	1/2 tsp. soda, dissolved
2 c. all-purpose flour	in two-thirds c. milk
2 tsp. baking powder	1 1/2 c. diced raw apples
1 tsp. salt	

Cream shortening and sugar until fluffy. Add egg and vanilla, and beat well. Sift flour, measure and sift again three times with dry ingredients. Add to creamed mixture alternately with milk. Add diced apple. Pour 1/4 inch thick in greased and floured shallow baking pans. Use 3 square 8-inch layer cake pans if large 10 x 12-inch pan is not available. Bake in a moderate oven, 350° F., for 25 minutes. When cool, cut into 3 x 1-inch bars and roll in powdered sugar. Yield: 2 1/2 dozen bars.

BUTTERSCOTCH CRISPS

(48 cookies)

2 cups sifted flour	1 cup brown sugar (firmly packed)
1/4 tsp. salt	1 egg, unbeaten
1/2 cup butter	1 tsp. vanilla

Sift flour, measure and sift again with salt. Cream butter, adding sugar gradually, and beat until mixture is light. Add egg and beat again. Add vanilla and mix well. Add dry ingredients slowly, and mix thoroughly. Put dough through a cookie press or shape into small balls and flatten them with a fork. Bake in a hot oven (425°) 10 minutes or until delicately brown. Do not store cookies until they are cold.

VERMONT MAPLE SNAPS

1/2 cup butter	1 tsp. ginger
2 cups sugar	1 tsp. baking soda
1 cup maple syrup	1 tsp. salt
3 cups flour	1/2 cup cold water

Cream shortening and sugar, then add maple syrup and beat well. Sift flour with dry ingredients and add to maple syrup mixture alternately with the water. Mix well and drop by teaspoonsfuls on greased cookie sheet. Bake in moderate oven (375°) about 15 minutes or until lightly browned. Cool before removing from cookie sheet.

CHERRY-CITRON ICE BOX COOKIES

(48 cookies)

2 1/2 cups flour	1 tsp. vanilla
1/2 tsp. baking soda	1/8 tsp. Anise extract
1/2 tsp. salt	1/4 cup moist, sliced
1/2 cup butter	citron
3/4 cup sugar	1/4 cup moist, sliced,
1 egg	glazed cherries (not Maraschino)

Sift flour, measure and sift three times with soda and salt. Cream butter until soft and smooth; add sugar and beat until well blended. Add egg and beat until smooth and fluffy. Stir in vanilla and anise extract. Gradually blend in flour mixture, and last of all, stir in sliced fruits. Put dough into small loaf pan lined with waxed paper and chill in refrigerator for several hours. Turn dough out onto cutting board and with a sharp, thin-bladed knife, cut into uniform slices about 1/8 inch thick. Place on greased baking tin and bake at 400° for 10 minutes.

CHERRY TWINKLES

1/2 c. shortening	1 c. sifted cake flour
1/4 c. sugar	1/8 tsp. salt
1 beaten egg yolk	1 slightly beaten egg
1 tbsp. grated orange rind	white
1 tsp. grated lemon rind	1/2 c. finely chopped nuts
1 tsp. lemon juice	9 candied cherries

Thoroughly cream shortening and sugar; add egg yolk, orange and lemon rind, and lemon juice. Mix well. Stir in flour and salt. Chill until firm. Make into small balls about 1/2 inch in diameter. Dip in egg white and roll lightly in nut meats. Place on ungreased cookie sheet, press half a candied cherry in center of each cookie. Bake in moderate oven (325°) for 20 minutes. Yield: 1 1/2 dozen.

CHINESE CHEWS

2 tbsp. sugar	1/2 c. butter
	1 c. all-purpose flour

Cut fat into the flour and sugar as in pie crust and pat into bottom on 8 x 8-inch square pan. Bake 15 minutes at 350° in an oven.

2 eggs beaten lightly	1 c. coconut
1 1/2 c. brown sugar	1/2 c. walnuts

Mix eggs, brown sugar, coconut and walnuts over top of baked crust. Bake in oven for 25 minutes at 350°. Cut into squares while hot.

For variation add 1 small jar of chopped maraschino cherries and juice. Yield: 24 squares.

CINNAMON CRUNCHIES

(24 cookies)

1 cup flour, sifted	1/4 tsp. vanilla
1/4 tsp. salt	1 egg white, beaten
1/4 tsp. cinnamon	slightly
1/3 cup shortening	Topping Mixture
1/2 cup sugar	3 tbsp. sugar
1 egg yolk	1/2 tsp. cinnamon
2 tbsp. milk	1/4 cup chopped nuts

Sift flour, salt and cinnamon together. Cream shortening and add sugar gradually, creaming well. Mix egg yolk, milk and vanilla and add to creamed mixture. Add sifted dry ingredients and mix thoroughly. Spread evenly in ungreased shallow pan. Beat the egg white until light and spread over surface of the dough. Combine topping ingredients and sprinkle over top. Bake in moderate oven (350°) about 30 minutes. While still warm cut into squares.

SPICY FRUIT BALLS

(60 cookies)

2/3 cup shortening	2 tbsp. orange juice
1 cup brown sugar, sifted	1 1/2 cups flour, sifted
2 eggs	1/4 tsp. baking soda
2 cups chopped nuts	1/2 tsp. baking powder
2 cups chopped dates	1/4 tsp. salt
	1 tsp. cinnamon
	1/2 tsp. cloves
	1/2 tsp. allspice
	grated rind of an orange

Blend shortening, sugar and eggs; stir in nuts, dates, orange juice and rind. Add dry ingredients which have been sifted together and blend well. Chill dough thoroughly. Drop by teaspoonfuls on greased cookie sheet and bake in moderate oven (375°) 12 to 15 minutes.



CHOCOLATE BROWNIES

(16 cookies)

1 cup flour	2/3 cup melted shortening
1/2 tsp. double-action baking powder	2 squares unsweetened chocolate, melted
3/4 tsp. salt	1 tsp. vanilla
2 eggs	1/2 cup chopped nuts
1 cup sugar	powdered sugar

Sift flour, measure and sift three times with baking powder and salt. Beat eggs, add sugar in three portions, mixing well after each addition. Add melted, cooled shortening, chocolate and vanilla; blend thoroughly. Add flour mixture all at once and mix well. Stir in nuts. Grease a square, shallow baking pan, and pour in the batter, spreading evenly. Bake in moderate oven (350°) about 20 minutes; when fairly cool remove from pan and cut into squares. Roll cookies in sifted powdered sugar.

CHOCOLATE CHIP COOKIES

(48 cookies)

1 cup flour	1 egg, well beaten
1/2 tsp. salt	1/2 tsp. vanilla
1/2 tsp. baking soda	1/2 tsp. hot water
1/2 cup butter	1/2 cup chopped nuts
1/3 cup sugar	1 package (about 10 oz.) bitter-sweet chocolate chips
1/3 cup brown sugar (firmly packed)	

Sift flour, measure and sift three times with salt and soda. Cream butter until soft, then add both sugars gradually and beat until fluffy. Add egg and vanilla and beat until light. Add sifted dry ingredients slowly and mix well. Add hot water and stir in chocolate chips and nuts. Drop dough by teaspoonful onto greased baking sheet and bake in moderate oven (375°) 10 to 12 minutes. Remove to cake racks to cool.

COCONUT-PEANUT BUTTER

STRIPS

(30 cookies)

1/3 cup shortening	1 tsp. vanilla
1/2 cup peanut butter	1 cup flour, sifted
1 cup sugar	1 tsp. baking powder
1/4 tsp. salt	1 cup shredded coconut
2 eggs	

Blend shortening, peanut butter, sugar, salt and eggs. Mix well and add vanilla. Sift dry ingredients together and add gradually. Stir in coconut and blend thoroughly. Spread mixture in square, shallow pan that has been well greased, and bake in moderate oven (350°) 25 to 30 minutes. While cookies are still warm, cut them into strips about 1 1/4 by 2 inches and roll strips in sifted powdered sugar.

PECAN PUFFS

(30 cookies)

1 cup shortening	1/2 tsp. salt
1/2 cup powdered sugar	1 tsp. vanilla
2 1/4 cups flour, sifted	3/4 cup chopped pecans

Cream shortening and powdered sugar, stir in sifted flour, salt, vanilla and pecans. Mix well. Mold into balls about one inch in diameter and place on greased cookie sheet. Bake in moderate oven (375°) 12 to 15 minutes. While cookies are still warm roll them in sifted powdered sugar.

DATE PINWHEELS

(48 cookies)

2 cups brown sugar	Filling
1 cup shortening	1/2 lb. pitted dates, chopped
3 eggs	1/2 cup water
1 tsp. cinnamon	1/2 cup sugar
1 tsp. baking soda	Boil until thick and add
1/2 tsp. salt	1 cup chopped walnuts. Allow the
4 cups flour, sifted	mixture to cool
1 tsp. vanilla	

Cream shortening, gradually add brown sugar and eggs and beat well. Mix and sift dry ingredients together and add to the creamed mixture. Add vanilla. Boil together dates, water and sugar until thick, for the filling. Add chopped nuts and cool. Divide dough into two portions as it is easier to handle. Roll dough to half-inch thickness, spread the filling evenly over the dough, and roll like a jellyroll. Wrap in waxed paper and place in refrigerator overnight. Slice and bake on ungreased cookie sheet in moderate oven (375°) for 8 to 10 minutes.



DATE SQUARES

(64 cookies)

1/2 cup flour	1/2 cup sugar
1/2 tsp. double-action baking powder	1 egg, well beaten
1/4 tsp. salt	1 cup chopped dates
1/2 cup shortening	1/4 cup chopped walnuts
	powdered sugar

Sift flour, measure and sift with baking powder and salt. Cream shortening and sugar, add egg and beat well. Add flour mixture in three portions, mixing well after each addition. Stir in dates and nuts. Spread dough evenly in well greased shallow pan and bake about thirty minutes in moderately slow oven (325°). When cool cut into one-inch squares and roll cookies in sifted powdered sugar.

FRUIT COOKIES

(36 cookies)

1/2 cup butter	1 cup chopped can-died cherries
1 cup brown sugar	1 cup chopped dates
1 egg	1 cup white raisins
1 1/4 cups flour	1/2 cup chopped can-died pineapple
1/2 tsp. salt	1 tsp. vanilla
1/2 tsp. baking soda	
1/4 cup sour milk	
1 cup chopped nuts	

Cream sugar and shortening together until light and creamy. Add eggs and mix well. Add sifted dry ingredients alternately with sour milk. Stir in fruit and nuts. Drop by teaspoonfuls on greased cookie sheet and bake in moderate oven (375°) 10 to 13 minutes.

MINCEMEAT COOKIES

(30 cookies)

1/4 cup butter	1/2 tsp. cinnamon
1/2 cup sugar	1/2 tsp. ginger
1 egg	2 1/2 tsp. baking
1 cup mincemeat	powder
2 tbsp. Brandy or	1 1/2 cups sifted flour
whiskey	

Cream butter, add sugar, beaten egg, mincemeat and brandy. Mix well. Sift dry ingredients together and add gradually. Mix thoroughly and drop by teaspoonfuls on ungreased cookie sheet. Bake in hot oven (400°) for 10 minutes.

YULE TRIXIES

(Brownies with Peppermint Filling)

2 squares chocolate, unsweetened	1/2 c. sifted all-purpose flour
1/2 c. butter	1 c. walnuts, before chopped
1 c. sugar	
1 egg	1 tsp. vanilla

Melt chocolate and butter together. Cool. Beat egg and sugar together; add melted chocolate and butter, walnuts, flour, and vanilla. Spread in a 8 x 8-inch square pan that has been lined with waxed paper. Bake in a moderate oven (350°) for 20 minutes. Cool. Split layer and spread with Trixie Cream made by combining 1 tablespoon of cream, 1 teaspoon of butter, 1/4 teaspoon peppermint flavoring, one cup of confectioners' sugar, and green vegetable coloring if desired.



ORANGE COCONUT COOKIES

2 c. sifted all-purpose flour	3/4 c. brown sugar
1/2 tsp. baking powder	1 egg, well beaten
1/4 tsp. salt	1 c. grated coconut
1/6 tsp. soda	3 tbsp. grated orange rind
1/2 c. 2 tbsp. shortening	3 tbsp. orange juice
	1/2 c. chopped nuts

Sift flour; measure; add baking powder, soda and salt; sift again. Cream shortening, add sugar gradually and continue to beat until light; add well-beaten eggs, coconut, orange juice and rind. Add dry ingredients and nuts; blend thoroughly. Shape into a roll 2 inches in diameter; wrap in waxed paper and chill in the refrigerator overnight. To bake cut the roll in thin slices with a sharp knife and place on an ungreased baking sheet. Bake in a moderate range at 400° F. for 8-10 minutes. Yield: 3 dozen cookies.

ORANGE CRISPS

1 c. shortening	1 tsp. grated orange rind
1/2 c. granulated sugar	2 1/2 c. sifted all-purpose flour
1/2 c. brown sugar	1/4 c. orange juice
1/4 c. orange juice	1 egg
	1/4 tsp. salt
	1/4 tsp. soda

Cream shortening; gradually add sugar and orange juice. Cream well. Add egg and grated rind. Sift flour, salt, and soda. Add to creamed mixture a little at a time. Fill a cookie press. Form cookies on ungreased cookie sheets. Bake 10 to 20 minutes in oven at 400° F. Yield: 7 dozen.

ORANGE ICING

1 tbsp. orange juice	1 cup sifted powdered sugar
1 tsp. grated orange rind	1/4 tsp. salt
1 tbsp. butter	

Blend orange juice and rind with butter. Stir in powder sugar and salt, and beat mixture until it is smooth.

English

WALNUT STICKS

(3 dozen cookies)

1 1/4 cups flour	1/2 cup brown sugar (firmly packed)
1/2 cup butter	

Sift flour, measure and sift again. Cream butter and add brown sugar gradually. Add flour and mix to a smooth, stiff dough. Pat into a shallow square pan and bake in moderate oven (350°) for 15 minutes. Cool thoroughly before adding part two:

1 egg	2 tbsp. flour
3/4 cup brown sugar	1/2 tsp. baking
1/4 cup moist shredded coconut	powder
1/2 cup chopped walnuts	1/2 tsp. vanilla
	1/4 tsp. almond extract

Beat the egg, add brown sugar and mix well, then add remaining ingredients and blend thoroughly. Spread over cooled baked layer and return to oven and bake at 350° for about 20 minutes. Cool thoroughly and dust with powdered sugar. Cut into bars or squares and store in tightly covered container



BRANDY CURLS

1/4 lb. butter	1 tsp. ginger
1/2 cup sugar	2 tbsp. brandy
1/4 cup molasses	1/4 tsp. salt
1 cup flour	

Heat butter in sauce pan, stirring in molasses after butter has melted. Blend well and add sugar and brandy, pouring the hot mixture into a mixing bowl. Sift flour, ginger and salt together, and sift into the hot molasses mixture, beating until the batter is smooth. Drop batter on greased cookie tin, keeping cookies well apart. Bake in hot oven (400°) about four minutes. While cookies are still warm, shape them by curling them around the handle of a wooden spoon.

Scotch

SCOTCH MACAROONS

2 1/2 cups dry, rolled oats	1 tbsp. butter
1/2 cup brown sugar	2 eggs
1/2 cup sugar	1 tsp. vanilla
	2 level tsp. baking powder

Cream butter and add sugar, vanilla and beaten egg yolks. Add oats and baking powder, and last of all, the egg whites. Drop by spoonful on greased baking tin; bake in hot oven (400°) about fifteen minutes.

SCOTCH SHORTBREADS

(2 dozen cookies)

1 cup butter	
10 tbsp. sugar	
2 1/2 cups flour	

Sift flour, measure and sift three times. Cream butter, add sugar and flour. Roll out into sheet 1/2 inch thick. Cut into fancy shapes and bake at 300° for 30 minutes.

Greek

KORUMBETHES

1 lb. butter, melted	1 tsp. baking powder
1/4 cup powdered sugar	1 cup chopped almonds
1 egg, unbeaten	Flour, sifted
juice of half an orange	

Melt butter and allow to cool and harden slightly, then beat until it whitens. Add powdered sugar and beat again, until light and fluffy. Add the egg and beat mixture some more. Mix the baking soda with the orange juice and add to the mixture. Start adding flour, sifting it in while beating the mixture. Add flour until the mixture is soft but fairly firm. Add chopped almonds that have been browned lightly in butter. Mix well. Mold cookies by hand into any desired shape and bake on lightly greased cookie sheet in moderate oven (375°) until lightly browned. While cookies are still hot roll them in powdered sugar.

German

SPRINGERLE

2 cups sifted sugar	1 tsp. grated lemon rind
4 eggs, separated	
1 cube Ammonium carbonate	4 cups sifted flour
20 drops oil of Anise	Anise seeds

Stir sugar into beaten egg yolks. Beat whites until stiff and add to yolks and sugar. Stir vigorously for ten minutes by hand or on mixer at slow speed. Crush ammonium carbonate well and add to mixture along with anise oil and lemon rind. Add flour gradually, mixing well. Chill dough overnight.

Divide dough into four portions; turn one onto floured board, return others to refrigerator. Roll dough out to $\frac{1}{4}$ inch thickness. Now, you can cut it into squares and bake that way, but if you have a Springerle roll, carved with the traditional cookie designs, dust the roller lightly with corn starch and imprint the dough with the carved roller. Cut cookies apart between designs and transfer them to lightly floured cookie sheet. Cover with a dry towel and let stand over night. When ready to bake, brush flour from dried surface with a fine pastry brush and rub the underside of the cookies lightly with cold water. Place on a buttered baking sheet lightly sprinkled with anise seed, and bake in slow oven (275°) until a delicate straw color (about 40 minutes). Cool on baking sheet and then store in a covered jar or box. Springerle may be eaten when fresh, but improve with age.

BERLINERKRANSER (CHRISTMAS WREATHS)

1 1/2 lb. flour	grated peel of
1 lb. sugar	one lemon
9 oz. butter	chopped nuts
5 eggs	

Cream butter, add eggs one by one, then sugar and lemon peel. Add flour gradually, and mix well. From the dough form small wreaths, placing them on a greased baking sheet, not too close together. Dust lightly with flour and dredge with chopped nuts. Bake in moderate oven (350°) until lightly brown.

SPRITZ

1 cup shortening	1/2 tsp. baking powder
3/4 cup sugar	1 tsp. almond extract
1 egg	
2 1/4 cups sifted flour	1/8 tsp. salt

Cream shortening, adding sugar gradually. Add unbeaten egg then add sifted dry ingredients and extract. Press through cookie press onto ungreased baking sheet and bake 8 to 10 minutes at 400°.



LEBKUCHEN

1 1/4 cups strained honey	2 eggs
2 cups brown sugar (firmly packed)	1/2 lb. Almonds, shredded (blanched)
7 cups flour	1/3 cup candied orange peel
1/4 cup water	3/4 cup chopped, moist citron
1/2 tsp. baking soda	1/2 cup glazed cherries (chopped)
1/4 tsp. cloves	
1/4 tsp. nutmeg	
1 tsp. cinnamon	

Boil honey, brown sugar and water five minutes, then allow to cool. Sift flour, measure and sift three times with soda and spices. Reserve about one cup of the flour mixture to dredge fruits. Add well beaten eggs to cooled honey mixture then add sifted dry ingredients and mix thoroughly. Add the nuts and fruit that have been mixed with the cup of flour and knead well. Wrap in waxed paper and store in cool place (NOT refrigerator) for three to four days. Divide dough into four portions, and roll out on lightly floured board to $\frac{1}{4}$ inch thickness. Cut into rectangular pieces 2 x 3 inches, and bake in moderate oven (350°) 12 to 15 minutes. Cool and ice with frosting made by mixing 1 cup sugar, 1 tsp. white corn syrup and enough water to make a thick frosting. Store in air tight container to ripen for at least a month.



Norwegian

KRINKLES

(30 cookies)

3/4 lb. butter	1/4 cup blanched
1 cup sugar	almonds, ground
1 egg	finely
1 tsp. vanilla	4 cups unsifted flour

Cream butter and sugar thoroughly, then add the egg, vanilla, nuts and flour. Mix well. Roll into balls about an inch in diameter and flatten by hand on ungreased cookie sheet. Bake in hot oven (400°) for 10 minutes. Frost with icing made of butter and powdered sugar, and sprinkle with red and green sugar.

NORWEGIAN CROWNS

(24 cookies)

2 hard boiled egg	1 cup cake flour
yolks	1/4 tsp. Almond extract
1/2 cup butter	
1/4 cup sugar	

Cream butter. Using the back of a spoon, press the egg yolks through a fine sieve into the creamed butter. Mix well, add sugar gradually, cream mixture thoroughly. Add sifted flour and almond extract and mix thoroughly. Force dough through a cookie press or drop by teaspoonfuls on greased cookie sheet. Bake in moderate oven (375°) for 10 minutes.

NORWEGIAN DOLLER

(55 cookies)

1 cup sugar	1 cup potato flour
1 cup melted butter	or corn starch
1 cup thick cream	1/2 tsp. baking soda
2 cups flour	1/2 tsp. Almond extract

Sift sugar into melted butter and add cream. Sift together dry ingredients and add gradually with almond extract. Drop by small spoonful on ungreased baking sheet; bake at 375° until lightly brown.

SANDBAKKELS

(36 cookies)

1 cup butter	1 tsp. almond extract
1 cup sugar	
1 egg, unbeaten	3 1/2 cups flour, sifted

Cream shortening, add sugar and cream well. Add enough flour to make a stiff dough. Press evenly on inside fluted tins and bake in moderate oven (375°) for 12 to 15 minutes or until golden brown. Remove from tins while still warm.

Finnish

MANDELSTAENGER (ALMOND STICKS)

(65-70 cookies)

7/8 cup butter	1 egg, well beaten
2 rounded tbsp. sugar	2 1/2 cups flour, sifted
8 almonds, grated	1/4 tsp. salt
	2 oz. almonds, chopped fine

Cream butter, adding sugar, grated almonds and flour. Set in a cool place for about two hours. Roll out into sheets about 1/2 inch thick. Cut into strips about 1/2 inch wide and two inches long. Brush strips with beaten egg, roll in chopped nuts. Place on baking tin and bake at 350° until golden brown.

Hungarian

POGACHA (LEMON DROPS)

2 tbsp. butter	1 egg
1/4 cup sour cream	1 1/2 cups flour
1/2 cup sugar	1 1/2 tsp. Baking powder
3 tbsp. lemon juice	1/2 tsp. baking soda
Grated rind of lemon	1/8 tsp. salt

Melt butter, add cream, sugar, lemon juice, rind and egg. Beat well, add dry ingredients sifted together. Mix well. Drop by spoonful on greased baking sheet and bake in moderate oven (375°) until lightly brown.

Swedish

OLD FASHIONED SOFT GINGER BALLS

(30 cookies)

3/4 cup molasses	5 tbsp. sour cream
1 cup brown sugar	2 eggs, well beaten
2 tbsp. orange peel, chopped fine	2 tsp. baking powder
1 1/2 tsp. cinnamon	3 3/4 cups flour
1 tsp. cloves	1/4 tsp. salt
1 tsp. ginger	30 Almond halves
5 tbsp. butter	

Heat molasses, stirring in sugar, spices and orange peel. Set aside to cool, then add butter, eggs and cream. Mix well then add half the flour, sifting it in. Add baking powder and salt, sifted in with the remaining flour. Using two spoons, shape the dough into small balls and place on a well greased cookie sheet, allowing generous space between cookies. Garnish each ginger ball with half an almond and bake in moderate oven (350°) 15 to 20 minutes.

Note: Bake a test cookie to determine whether or not more flour is needed. If cookie spreads too much or texture is too porous, add more flour.



BUTTER LEAVES

(70-80 cookies)

1/2 cup butter	5 tbsp. cream
1 1/3 cups flour, sifted	1 tsp. yeast

Stir yeast into part of the cream. Cut the butter into half the flour, and work in the cream, remaining flour and yeast. Knead lightly until smooth and chill dough thoroughly. Roll out one third of the dough at a time into thin sheets, place on greased baking tin and prick surface of dough with a fork. With a pastry wheel, cut the dough into strips lengthwise, then diagonally into diamond shapes. Dredge with sugar and bake at 400° for 10 to 12 minutes or until lightly brown.

BORDSELSKAB BAKKELSE

(50 cookies)

2 eggs	3 3/4 cups flour, sifted
1 1/4 cups sugar	1 1/4 cups butter
2 tbsp. cream	Almond paste

Beat eggs and sugar well together and when light, beat in cream. Stir in flour then melted butter, and mix well. Turn onto lightly floured board and roll as thin as possible. Cut into strips about five inches long and two inches wide, place on greased and floured cookie sheet and bake at 375° about nine minutes. Remove cookies from oven, brush lightly with almond paste, and return to oven to dry. Leave oven door open for drying.

ALMOND PASTE

3 egg whites	1 1/4 cups ground blanched almonds
1 1/4 cups sugar	

Beat egg whites until stiff and dry. Add almonds and sugar. Mix well.

Creole

PRALINE COOKIES

(36 cookies)

1/2 cup butter	1 egg
1 1/2 cups brown sugar (firmly packed)	1 tsp. vanilla
	1 1/2 cups flour
	1 cup chopped pecans

Cream butter until smooth, add sugar and egg and beat until smooth and fluffy. Add vanilla, then sift in flour and mix well. Stir in nuts. Shape dough into small balls and flatten out to about 1/8 inch thick, using the bottom of a glass covered with a damp cloth. Place about an inch apart on greased cookie sheet and bake in moderate oven (375°) until nicely brown (about 12 minutes). Cool on baking sheet then transfer to cake racks.

DIXIE QUEENS

1 cup New Orleans molasses	2 tsp. ginger
1/2 cup butter	2 tsp. baking soda
1 1/2 cups flour	1 1/2 tsp. salt

Bring molasses to a boil and add butter. When butter has melted stir in ginger and salt. Add soda that has been mixed with a little milk. Mix well and add flour gradually, blending well. Drop on greased cookie sheet and bake in moderate oven (375°) until lightly browned. Allow to cool on the cookie sheet.

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Norwegian Doller	8
Old Fashioned Soft Ginger Balls	9
Orange Coconut Cookies	5
Orange Crisps	5
Orange Drops	2
Orange Icing	5
Pecan Puffs	4
Pogacha	8
Praline Cookies	9
Sandbakkels	8
Scotch Macaroons	6
Scotch Shortbreads	6
Spicy Fruit Balls	3
Springerle	7
Spritz	7
Vermont Maple Snaps	2
Walnut Sticks	6
Yule Trixies	5



DIAMOND STATE DAIRIES, INC.

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DOVER, DEL.